

**GREENHILLS**  
Country Hotel & Restaurant  
★★★★

*SAMPLE DINNER MENU*

*Greenhills smooth chicken liver pate served with Melba toast,  
Red onion marmalade and Port wine dressing*

*Smoked chicken carpaccio topped with a tian of Jersey Royal potato salad, honey  
and grain mustard dressing*

*Flaked lamb shank and foie gras terrine in fine Parma ham served with mixed leaves  
and Port wine dressing*

*Tian of Greenland Prawn Cocktail garnished with a gamba, served on Iceberg lettuce  
with cherry tomatoes and a Marie Rose dressing*

*Coquille Fruit de Mer with prawns, mussels and baby squid gratinated with  
cheese in a scallop shell*

*(V) Fan of avocado on a Jersey Royal potato salad with fresh raspberries  
and a walnut dressing*

*(V) Golden fried Brie on a salad bouquet with a warm cranberry and grape compote*

*(V) Cream of mushroom soup with truffle oil*

*Passion fruit sorbet with Champagne*

*Herb marinated pork filet Wellington wrapped in puff pastry with spinach  
and Parma ham garnished with baby vegetables and apple purée*

*Supreme of chicken stuffed with wild mushrooms on a cream tarragon sauce*

*Braised lamb shank on creamed mash potatoes with root vegetables and pan gravy  
garnished with fresh rosemary*

*Tender grilled rib eye steak served with fondant potato,  
Ruby Port wine dressing and herb crusted tomato*

*Pan seared fillet of sea bass, on a tian of Julienne vegetables with tomato concasse  
garnished with a saffron sauce*

*Poached fillet of salmon and Greenland prawns served with a garden vegetable paella,  
and lobster and Noilly Prat sauce*

*(V) Creamy risotto of green asparagus and roast butternut squash with rocket leaves  
and Parmesan shavings*

*(V) Spinach Tortellini tossed in a creamy sauce with asparagus, sun blush tomatoes  
drizzled with basil pesto and Parmesan cheese*

*All served with fresh market vegetables and potatoes*

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*Iced raspberry and pistachio nut parfait glazed with passion fruit  
on a chilled berry compot*

*Profiteroles filled with crème pâtissière dipped in chocolate  
with Jersey apple and cinnamon ice cream*

*Warm apple tarte Tatin on a Malibu crème anglaise with Jersey Black Butter ice cream and seasonal  
fruits*

*Raspberry and Drambuie crème brûlée garnished with seasonal fruits  
and a coconut tulip*

*Red mulled wine poached Comice pear with a white cardamom  
chocolate sauce and almond tuile*

*Toffee and banana crumble on a chocolate sauce with raspberry coulis and fruit garnish*

*Traditional crème caramel on a cinnamon and sultana syrup  
with sesame seed and vanilla ice cream*

*Assortment of ice cream and sorbets*

*A selection of English and Continental cheeses*



*Coffee and petits fours*

*£28.50 +10%*